

CATERING MENU - SYDNEY



GRAZING SELECTIONS

*Grazing plates can be ordered for a minimum of 10 - 15 guests when ordered in accompaniment of another menu

Mezze platter ————— \$225

Spiced olives, smoky eggplant, hummus, tapenades, marinated fetta, Fattoush salad, pita chips - V

Cured meats ————— \$265

Salami, prosciutto, melon, smoked ham, spiced olives, grilled chorizo, pickled onions

Oysters ————— \$280

wakame seaweed, pickled ginger, ponzu sauce, lemon

Dessert Platter ————— \$180

Chocolate pistachio brownie, Berry polenta cake, Fig friands, sweet slices (GF options available)

Fruit Platter ————— \$160

Selection of in season fresh fruit

Fromage plate ————— \$265

Australian cheese selection, tropical fruits, breadbasket, quince paste, lavosh

df=dairy free

gf=gluten free

v=vegetarian

gfa=gluten free available

va=vegetarian available

Items are subject to seasonal availability and some menu items may change | Dietary requirements can be catered to, please advise ahead of charter.

